

DINNER MENU



SOUP

Mercimek Çorbası (Red Lentil Soup)



SALADS

Çoban Salatası (Shepherd's Salad)

Finely diced tomato, cucumber, green pepper, red onion, and parsley tossed in extra virgin olive oil and vinegar.

Piyaz (White Bean Salad)

White beans, tomatoes, red onion, red and green bell pepper, and fresh herbs mixed with olive oil and vinegar.

Yeşil Salata (Green Salad)

Baby mixed greens, romaine, sliced tomatoes, red onion and cucumber tossed in extra virgin olive oil and lemon juice.



COLD APPETIZERS

Humus (Hummus)

Levantine dip made from cooked, pureed chickpeas, blended with tahini, extra virgin olive oil, lemon juice, garlic, salt and spices.

Cacık

Refreshing blend of yogurt and lebane with cucumbers, seasoned with mint and dill.

Tarama (Whipped Caviar)

Nutrient-dense red caviar spread whipped with lemon juice and extra virgin olive oil.

Patlıcan Salatası (Eggplant Salad)

Char-grilled, pureed eggplant, blended with roasted red and green bell peppers, dill, lemon juice, extra virgin olive oil, garlic and salt.

Babaganuş (Babaghannouj)

Levantine dish of pureed eggplant blended with tahini, garlic, yogurt, extra virgin olive oil, lemon juice and a touch of Chef's special spices. Eggplants are roasted over an open flame before peeling which gives the pulp its smoky taste.

Soslu Patlıcan (Eggplant with Sauce)

Pan fried eggplant with green & red pepper in fresh tomato and onion-garlic sauce.

İmam Bayıldı (Imam Fainted)

Baby eggplant stuffed with onion, red and green pepper and garlic served in fresh tomato sauce and extra virgin olive oil. It is a variation of Karnıyarık with no meat.

Acılı Ezme (Spicy Mashed Vegetables)

Blend of hand chopped onions, red & green peppers, pepper paste, parsley, mint, walnuts mixed with a touch of spices, lemon juice and extra virgin olive oil. Excellent dip for kebabs.

Haydari

Fresh lebane yogurt flavored with crushed walnuts, mint, dill, garlic and extra virgin olive oil.

Zeytinyağlı Yaprak Dolması (Stuffed Grape Leaves)

Grape leaves stuffed with onions, dill, mint, parsley, rice, pine nuts, currants, and Chef's special herbs.

Small Cold Appetizer Plate (5 items)

Large Cold Appetizer Plate (7 items)



HOT APPETIZERS

Fındık Lahmacun (Mini Lahmajoun) (single piece)

Mini version of the flat bread dough topped with ground lamb and chopped garden vegetables.

Mücver (Zucchini Pancakes) 2 pieces

Pan-fried zucchini pancakes with scallions, zucchini, yellow squash, feta cheese, eggs, flour and dill served with yogurt.

Sigara Böreği (Cheese Pastries)

Crispy pastries stuffed with feta cheese and parsley.

Ispanaklı Börek (Spinach pie)

Pan-fried stuffed filo dough with spinach, feta cheese and onion.

Kalamar

Mediterranean dish. Fried squid (calamari), served with tartar sauce and/or hot tomato sauce.

İçli köfte (Stuffed Bulgur)

Traditional Central Anatolian dish made with ground lamb, onion, cracked wheat (bulgur), walnut and fresh herbs.

Arnavut Ciğeri (Albanian Style Calf's Liver)

Albanian dish. Calf's liver sauté served with onions and seasoned with sumac.



VEGETABLE ENTREES

**All vegetable dishes come with white rice (except Spinach which is cooked with rice)*

Türlü (Vegetable Casserole)

Fresh vegetable medley of eggplant, potato, tomato, green beans, onion, yellow squash, zucchini green & red pepper, garlic and carrots braised in house special sauce.

Bamya (Baby Okra)

Baby okras with green & red pepper and onion, baked in tomato sauce.

Spinach

Spinach stew with garlic, tomato and yogurt sauce.



FISH ENTREES

Balık Kebabı (Fish Kebab in Vine Leaves)

Char-grilled filet of salmon, marinated with a special sauce, seasoned with herbs and lemon juice, wrapped in vine leaves.

Karides Güveç (Shrimp Casserole)

Jumbo shrimp baked in tomato sauce with garlic, fresh herbs and fresh vegetables. Topped with kashkaval cheese.

Karides Şiş Kebap (Shrimp Shish Kebab)

Char-grilled jumbo shrimps served with mixed greens.

Daily Special Fish (please ask your server)

Bronzini (Mediterranean Striped Bass)

Orata (Black Sea Bass)

Grilled Fillet Salmon



TRADITIONAL ENTREES

Lahmacun (Lahmajoun) (2 pcs)

Crispy thin flat dough topped with ground lamb and blended with chopped vegetables. Served with lettuce and onions seasoned with fine chopped parsley and sumac.

Mantı (Steamed Dumplings)

Central Asian steamed dumplings filled with ground lamb and herbs, served in a specially prepared tomato sauce and yogurt with a touch of garlic.

Etli Lahana Dolması (Stuffed Cabbage)

Green cabbage leaves stuffed with ground lamb, rice and fresh herbs, served in tomato sauce with yogurt.

Turkuaz Beğendi (House Special)

Thinly sliced döner kebab served on smoked eggplant puree blended with kashkaval cheese and herbs.

Etli Bamyı (Baby Okra with Lamb)

Baby okra stewed with lamb cubes in tomato sauce.

Karnıyarık

Eggplant stuffed with ground beef, onions, red & green peppers, garlic, served with homemade tomato sauce.

Hünkar Beğendi (Sultan's Delight)

with chicken or with lamb

A classical Istanbul dish made with a choice of chicken or lamb chunks served on smoked eggplant puree blended with kashkaval cheese and herbs.

Tandır

Oven-roasted lamb with the flavor of Ottoman Palace kitchen, served with rice.



GRILLS

**All grills are served with rice and a mix of fresh carrots, red and white cabbage, seasoned with lemon juice and vinegar.*

Tavuk Adana (Chicken Adana Kebab)

Char-grilled, hand chopped chicken patties seasoned with garlic and herbs.

Tavuk Şiş Kebab (Chicken Shish Kebab)

Char-grilled tender cubes of chicken breast marinated in our Chef's special seasoning.

Döner Kebab

Thinly sliced lamb and veal, seasoned with herbs, roasted on a vertical spit.

Cız Bız Köfte (Barbecued Meatballs)

Char-grilled lamb patties prepared with onion, parsley and herbs.

Adana Kebab (Skewered Ground Meat)

Char-grilled hand-chopped lamb, seasoned with hand chopped red pepper and onion, flavored with special herbs.

Şiş Kebab (Shish Kebab)

Marinated cubes of lamb on skewers, char-grilled to your taste.

Braised Lamb Shank

Lamb shank cooked with own lamb juice, served with rice pilaf, steamed vegetables and light tomato sauce.

Turkuaz Izgara (Turkuaz Grill)

Combination of grilled chicken shish, lamb shish, chicken Adana, barbecued meatballs and döner.

Pirzola (Lamb Chops)

Baby lamb chops char-grilled to your taste.



YOGURT ENTREES

**All the yogurt kebabs are yogurt versions of the grills. They are served on a bed of toasted cubes of Turkish bread, fresh tomato sauce and yogurt sauce.*

İskender Kebab

Layers of doner kebab, toasted bread, yogurt, and fresh tomato sauce.

Yoğurtlu Tavuk Adana (Yogurt Chicken Adana)

Yoğurtlu Adana Kebab (Yogurt Adana Kebab)

Yoğurtlu Tavuk Şiş Kebab (Yogurt Chicken Shish Kebab)

Yoğurtlu Şiş Kebab (Yogurt Shish Kebab)



DESSERTS

Baklava

Kadayif

Kazandibi

Rice Pudding

Almond Pudding

Pistachio Pudding